TECHNICAL SHEET



ARABESQUE de CLOS DU ROY

Fronsac - Gold medal Paris 2017

Fronsac vine estates stretch on hillsides overlooking the confluence of the Isle and the Dordogne rivers, this terroir of the Bordeaux area has been renowned from more than three centuries.

The Clos du Roy is a family owned 22-hectare wine estate whose wines fully express the richness and the complexity of the greatest Fronsac vines.

Arabesque de Clos du Roy is a special cuvée of the property which expresses the power of the wines produced on our limestone soils rich in clay but also the finesse and the elegance that we permanently seek during the vinification and the ageing.

THE ESTATE

Appellation Fronsac

Location Village of Saillans, 35 km North-East Bordeaux

Surface area 22 hectares

Ground Along the coasts and on calcareous clay plateaus, with a dominant proportion of

clay

Grape variety 90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon

Average age of the vines 25 year-old

Density of plantation Between 5050 and 6000 vines/ha

Vine growing Natural sodding of the vines and mechanical work under each vine.

Integrated protection of the vineyard (Optimus system).

WINEMAKING & AGEING

Winemaking Fermentation in stainless steel tanks at controlled temperature

Soft crushing (small vertical press)

Ageing 50% during 12 months in French oak barrels and 50% in stainless steel tanks.

Conditioning Bottling after 20 months

Non labeled bottles are kept in 600-bottle boxes

Bottles are labeled and packed on an expedition basis in order to respect each

market's constraint

Yearly production 25 000 bottles for this wine